

Five Women Avoid Operations

For years we have been stating in the newspapers of the country that a great many women have escaped serious operations by taking Lydia E. Pinkham's Vegetable Compound, and it is true.

We are permitted to publish in this announcement extracts from the letters of five women. All have been recently received unsolicited. Could any evidence be more convincing?

1. HONOLULU, HI.—"I had pains in both sides and such a soreness I could scarcely straighten up at times. My back ached and I was so nervous I could not sleep, and I thought I never would be any better until I submitted to an operation, but I commenced taking Lydia E. Pinkham's Vegetable Compound and soon felt like a new woman."—Mrs. HAYWARD SOWERS, Honolulu, Me.

2. SHELBYVILLE, KY.—"I suffered from a severe female trouble. My right side hurt me badly—it was finally decided that I must be operated upon. When my husband learned this he got a bottle of Lydia E. Pinkham's Vegetable Compound for me, and after taking it a few days I got better and continued to improve until I am now well."—Mrs. MOLLIE SMITH, R.F.D., Shelbyville, Ky.

3. HANOVER, PA.—"The doctor advised a severe operation, but my husband got me Lydia E. Pinkham's Vegetable Compound and I experienced great relief in a short time. Now I feel like a new person and can do a hard day's work and not mind it."—Mrs. ADA WITZ, 803 Walnut St., Hanover, Pa.

4. DECATUR, ILL.—"I was sick in bed and three of the best physicians said I would have to be taken to the hospital for an operation as I had something growing in my left side. I refused to submit to the operation and took Lydia E. Pinkham's Vegetable Compound—and it worked a miracle in my case, and I tell other women what it has done for me."—Mrs. LAURA A. GRISWOLD, 2437 East William Street, Decatur, Ill.

5. CLEVELAND, OHIO.—"I was very irregular and for several years my side pained me so that I expected to have to undergo an operation. Doctors said they knew of nothing that would help me. I took Lydia E. Pinkham's Vegetable Compound and I became regular and free from pain. I am thankful for such a good medicine and will always give it the highest praise."—Mrs. C. H. GRIFFITH, 1568 Constant St., Cleveland, O.

Write to LYDIA E. PINKHAM MEDICINE CO. (CONFIDENTIAL) LYNN, MASS., for advice. Your letter will be opened, read and answered by a woman and held in strict confidence.



Meant Safety.

A Scotchman and an Irishman met in the country one day and during their conversation a motorcar passed by; the Scotchman said he hated the smell of a motorcar; but Paddy said he liked it.

"Why?" said the Scotchman, and Paddy said when he smelt it he knew the danger was past.

Every woman's pride, beautiful, clear white clothes. Use Red Cross Ball Blue. All grocers. Adv.

The production of gold in Australia has declined steadily since 1893, the output last year being 156,160 ounces less than the year before.

OH! MY BACK

A stubborn backache is cause to suspect kidney trouble. When the kidneys are inflamed and swollen, stooping brings a sharp twinge in the small of the back, that almost takes the breath away. Soon there may be other symptoms: scanty, painful or too frequent urination, headaches, dizziness, or rheumatic pains. Don't wait for these troubles to become serious—use Doan's Kidney Pills at once. You'll find no better recommended remedy.

An Ohio Case

Mrs. H. Winter, 803 Betts St., Cincinnati, Ohio, says: "I was an invalid from kidney complaint and was confined to bed for months. My limbs were badly swollen and my whole body was racked with pain. My head ached for hours, I had dizzy spells, and my mouth was all run down. Three bottles of Doan's Kidney Pills completely cured me and I am now in good health."

Get Doan's at Any Store, 50c a Box. **DOAN'S KIDNEY PILLS** FOSTER-MILBURN CO., BUFFALO, N. Y.

Your Liver Is Clogged Up

That's Why You're Tired—Out of Sorts—Have No Appetite.

CARTER'S LITTLE LIVER PILLS

will put you right in a few days.

They do their duty.

Cure Constipation, Bilelessness, Indigestion and Sick Headache.

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Genuine must bear Signature

Wm. Wood

DON'T CUT OUT A Shoe Boil, Capped Hock or Bursitis

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ABSORBINE, JR., is made, the antiseptic treatment for boils, brulures, sores, swellings, various skin diseases and inflammation. Price \$1 and \$2 a bottle at drug stores or delivered. Will sell you more if you write.

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The KITCHEN CABINET

Tomorrow's fate though thou be wise, Thou canst not tell, nor yet surmise; Pass therefore, not today in vain, For it will never come again. —RUBAIYAT.

WHOLE SOME BEET.

For color there is no more beautiful vegetable than the beet, and as for flavor they hold their own as a vegetable. Small, even-sized beets cooked until tender then pickled in a little hot, spiced vinegar are good the year round.

Cooked beets chopped and seasoned with oil and salt with a dash of lemon juice or vinegar and served hot is another most appetizing dish.

Beets, like tomatoes, may be cooked and cut into cups to hold salads, and are most attractive in color. Beets with the cool green of peas or cucumber and onion make a most effective garnish. They should never be used with carrots, as the color of the two does not harmonize.

Beets retain their sugar and delicate flavor best when baked. Put the well-washed beets into a pan with a small amount of water to bake. Use care not to bruise the skin. Turn frequently with a knife so that they are not pierced. When done, slice and season with oil, salt, pepper and vinegar. If oil is not used butter will be a good substitute.

Boiled Beets.—Beets, like most vegetables, should be cooked in boiling, salted water. Care should be used to keep the skins from being bruised, as the flavor as well as the color will be lost if they bleed. Cook for an hour or more until tender. Then plunge into cold water and slip off the skins. Cut in slices, sprinkle with sugar, add butter, pepper and salt with a dash of vinegar. The Germans use whole cloves in hot vinegar for a seasoning. Another time use hot cream instead of butter and thicken with a little flour if so liked.

A relish which is well liked, to eat with meats in the winter, is prepared by using chopped cabbage, celery and beets in the proportions most convenient; season with sugar, salt, mustard seed and cover with vinegar. The relish does not need cooking.

Beet salad is very pretty; simply chopped, cooked beets mixed with a good salad dressing. If the beet dressing is served on crisp leaves of lettuce. Mayonnaise dressing is the ideal one to use for a beet salad, for the oil adds just the touch of richness.

SOME GOOD THINGS TO EAT.

Cook a half a cupful of rice until each grain stands out full and white and all the water is absorbed. Put into a bowl one small glass of currant jelly, pour over it one cupful of boiling water, stir rapidly until the jelly is dissolved. Pour on the rice and cook twenty minutes longer. Then take from the fire and cool. Add two cupfuls of walnut meats, chopped fine, one-half cup of grated cheese and one-half cup of cream whipped. Arrange crisp leaves of lettuce on individual salad plates. Put two tablespoonfuls of rice on this, pour over all two tablespoonfuls of cream and serve.

Rhubarb Pickles.—Take one and one-half pounds of rhubarb, the same amount of onions, sliced thin, three cupfuls of brown sugar, two teaspoonfuls of salt, one-half teaspoonful of black pepper, one and one-half pints of vinegar, one teaspoonful each of cinnamon, allspice and ginger and one tablespoonful of turmeric. Cook slowly for an hour.

Apple Chutney.—Take five pounds of apples after peeling and coring, one pint of vinegar, one pound of sultana raisins, two ounces of curry powder, one pound of onions, two ounces each of salt and mustard seed, one ounce of curry powder, one quarter ounce of cayenne pepper, three-quarters of a pound of light brown sugar. Stew the apples, onions and vinegar together. When well done add the other ingredients and cook a half hour. Chop the raisins before adding. Bottle and seal while hot. This is delicious to serve with meat in winter.

Marshmallow Pudding.—Soak one tablespoonful of gelatin in two tablespoonfuls of cold water. Whip a pint of cream, add to this the softened gelatin, one-half pound of quartered marshmallows, a cup of pecan meats, three slices of pineapple and a few maraschino cherries. Beat until it begins to set, then pour into a mold.

In Danger.

"What's the matter, little boy?"

"Pa's sick."

"Oh, you poor little sympathetic chap. Crying for your suffering father."

"That ain't it. He threatened to lick me when he gets better."

"Oh, I wouldn't worry over that. Perhaps he'll forget it in a week or two."

"No chance. Whenever he threatens to lick me says it's a sign that he's better." —Detroit Free Press.

Explains Flow of Rivers.

The easterly direction of the great rivers of America is obviously due to the position of the Andes, which runs north and south, on the western side of the continent, while the chain of mountains which traverses Europe and Asia from west to east cause the great number of rivers which flow north and south.

Honesty Is Rare.

To be honest as the world goes is to be one man picked out of ten thousand. —Shakespeare: "Hamlet."

LEFTOVERS AND OTHER THINGS.

Take two cupfuls of cold cooked rice, add salt, pepper and a tablespoonful of butter, one teaspoonful of finely minced onion, a half a can of tomato soup, two tablespoonfuls of water. Stir well and bake in a covered dish for half an hour. Serve hot as a vegetable.

Grease Dish.—Take two cupfuls of cooked rice, a cup of minced ham browned in butter, salt, cayenne and a tablespoonful of sugar; put into a buttered pan and cover with cracker crumbs; brown in the oven.

Prune Brown Bread.—Take one cupful of cornmeal, two cupfuls of whole wheat flour, one cupful of sour milk, one-half cupful of molasses, one teaspoonful each of soda and salt, a fourth of a teaspoonful each of cinnamon and allspice. Mix all together and add a cupful of pitted, chopped prunes. Steam two hours in a greased pan.

Liver Croquettes.—To a pound of chopped liver add a medium sized onion chopped, salt and pepper to season. Take two tablespoonfuls of flour, add milk to form a thin batter, stir in the liver and drop by spoonfuls in a hot greased spider. Let brown quickly on one side, then turn and brown on the other. An egg added improves the dish. The patties should be thin so that the liver will be well cooked.

New Cake Filling.—Roll together a cupful of sugar and a third of a cupful of water until it spins a thread, add five chopped marshmallows and let stand without stirring for two minutes, then gradually pour this hot mixture on the stiffly beaten white of an egg. Spread on layers, sprinkle with nuts and chopped candied cherries, or maraschino cherries may be preferred.

Cheese Souffle.—Take a cupful of bread crumbs, a half a cupful of milk, a half a teaspoonful of salt, a dash of cayenne, three eggs, separating the whites and yolks and beating both well, a fourth of a pound of grated cheese. Soak the crumbs in the milk, add the yolks, then fold in the whites, sprinkle the top with crumbs. Put the cheese in layers as the mixture is turned into the baking dish. Bake twenty minutes and serve immediately.

FRUIT DISHES.

All small fruits may be preserved successfully by the fresh method, that is, mashing them well with equal parts of sugar and allowing the sugar to thoroughly dissolve before putting it up in sterile jars, which have been well cooled. This fruit may then be used in the following recipes as fresh fruit:

Raspberry Sponge.—Fill an earthen bowl with layers of toasted bread, red raspberries and, if fresh berries are used, a liberal sprinkling of sugar. Continue until the bowl is full. Place weight on top and set aside for two hours. Remove the weight and serve with a large spoon; serve in cups and over each pour sweetened cream to which some of the berry juice has been added.

Cherry Jelly.—Soften a quarter of a package of gelatin in a quarter of a cupful of cold water and dissolve in a half cupful of boiling water, add a half cupful of sugar and a cupful of cherry juice, stir in a bowl of feed water until it commences to grow firm, then stir in a cupful of cherries. Turn into molds and serve with whipped sweetened cream.

Strawberry Cake.—Make a layer cake and put it together with mashed, sweetened berries, lay slices of banana on the berries, cover with a soft frosting and serve at once.

Fruit Puffs With Butter Sauce.—Make a biscuit mixture by sifting a pint of flour with two tablespoonfuls of baking powder and one teaspoonful of salt, add two tablespoonfuls of shortening and mix to a soft dough with sweet milk. Put a tablespoonful of the mixture into a buttered cup, add sweetened berries of any kind, then another tablespoonful of dough. Steam for a half hour. Serve with a sauce made by creaming two tablespoonfuls of butter with a cupful of powdered sugar and the juice of a small lemon. Pour on half a cupful of boiling water and a cupful of the fruit. Serve with the sauce poured over each puff.

Could Fill the Bill.

He had told her the age-old story, and, torn with emotion, waited for a few short words that would decide his fate.

"George," she said, "Before I give you my answer you must tell me something. Do you drink anything?"

"A smile of relief lighted his handsome countenance. Was that all she wanted to know? Proudly, triumphantly, he clasped her in his arms and whispered in her shell-like ear:

"Anything," he said.

Ought to Be Ashamed.

"Are you looking for work?" asked the farmer, eagerly. "Yep," replied Plodding Pete; "what kind of work have you got on hand?" "Almost any kind you want." "Well, you ought to be ashamed of yourself, leavin' so much work undone lyin' around. I ain't goin' to hire out to no such shiftless man as you."

Peculiar Use for Granite.

In some portions of Switzerland granite is so plentiful that it is used for telegraph poles.

THE EUROPEAN WAR A YEAR AGO THIS WEEK

Sept. 13, 1914.

German forces occupied prepared positions along the Aisne.

Heavy fighting at Louvain, Malines, Bortzy and near Thann.

Russians gained victories west and northwest of Lemberg.

German forces occupied Karangu, British East Africa.

German cruiser Hela sunk by British submarine.

Sept. 14, 1914.

Amiens recaptured by French.

Battle of the Aisne began, German repelling all attacks.

Port of Troyon relieved.

German forces occupied Senlis.

Russians crossed the San.

German forces defeated near Miawa and sent reinforcements to Meme.

Japanese flanked Kiaochow.

German forces occupied Fanning island and cable station.

Anti-Austrian demonstration in Rome.

American Red Cross steamship Red Cross sailed from New York.

Sept. 15, 1914.

Battle of Soissons fought.

German crown prince's army driven back to the Orne.

French recaptured Reims.

La Ferte ransacked by Germans.

Franco-Belgian forces won at Alost and Roubrugge.

Russians occupied Grodek.

Germans reported defeat of Russian armies of Vilna and Grodno.

Serbs invaded Hungary.

Japanese cavalry captured Chimo.

British defeated Germans in Namagaland.

Artists protested to Kaiser against destruction of Louvain.

Sept. 16, 1914.

Belgian commission presented to President Wilson list of alleged atrocities by Germans in Belgium.

New battle begun from Noyon to Verdun.

French army from Rouen circled Von Kluck's corps.

Germans advanced on Antwerp.

Montenegrins defeated Austrians near Kouklovio.

John Redmond called on the Irish to enlist.

German government notified China that Germany reserved right to deal with China as she saw fit because of breach of neutrality.

Pro-ally war riots in Italian cities.

Sept. 17, 1914.

German army strengthened between Berry-au-Bac and Argonne.

French advanced in the Woivre district.

Belgians repulsed attack on Termonde.

Austrians fled before Russians toward Cracow.

General Rennenkampf blocked flanking movement by Germans.

Austrian warships shelled Serrin and Belgrade and were repelled by Serb artillery.

German fleets in Baltic fired on each other by mistake.

Prize courts established in England.

Sept. 18, 1914.

Germans destroyed Termonde.

Reims bombarded by Germans and famous cathedral damaged.

Battle of the Aisne continued, allies' left advancing and Germans gaining in center.

Germans entrenched on the Sambr.

Russians took Siniava, Sambor and Kasezhov.

Germans advanced against Russians in Suwalki province.

Germans defeated by Garrison of seven British at Nakop, Africa.

Bombs dropped on Antwerp by German air craft.

President Wilson received appeal from women of all nations and from the general conference of Friends.

One on the Wife.

"What's that piece of cord tied around your finger for?"

"My wife put it there to remind me to post a letter."

"And did you post it?"

"No; she forgot to give it to me."

It Is With Most of Us.

Little Ruth had not been feeling well for a few days, so her mother called in the doctor. He prescribed a large dose of castor oil. "Oh, mamma," cried Ruth, "that's my favorite hate."

Daily Thought.

No one is so completely disenchanted with the world, no one knows it so thoroughly, nor is so much disgusted with it, but that when it begins to smile upon him he becomes partially reconciled to it.—Leopold.

FLIPPANT PHILOSOPHY

When some persons aspire high they never get any farther than the height of folly.

Two things are very difficult—to properly use leisure and money at the same time.

Some persons save up frantically for a "rainy day"—then some crook steals their umbrella.

Great Musician.

Two Lancashire boys were expatiating on the relative merits of their fathers as musicians.

"My father is the greatest musician in town," said one.

"Oh!" the other said. "When my father starts his music every man stops work."

"How's that?" said the other. "What does he do?"

"He blows the whistle for meals up at the mill."

Quite the Contrary.

"Does your wife husband your resources?"

"Not while she's trying to husband our daughters."

Out of the Question.

"Now, my boy, get to work. The world is your oyster."

"Just so, dad; but I can't get to work for a month yet. Oysters won't be in season until September."—Judge.

Breaking the News.

When, according to answers, Pat Hoogan burst into the house crying, "Mrs. Flannigan, yure mon, Mike, has just fell off the scaffolding and killed himself, bedad!" Mrs. Flannigan collapsed into a chair.

"Aisy, aisy!" Pat continued. "Tis only his leg that's broke. It's rejoiced ye'll be to hear it, when ye thought he was killed fur-at!"

Don't Poison Baby.

Forty years ago almost every mother thought her child must have PAREGORIC or laudanum to make it sleep. These drugs will produce sleep, and a FEW DROPS TOO MANY will produce the SLEEP FROM WHICH THERE IS NO WAKING. Many are the children who have been killed or whose health has been ruined for life by paregoric, laudanum and morphine, each of which is a narcotic product of opium. Drugs are prohibited from selling either of the narcotics named to children at all, or to anybody without labelling them "poison." The definition of "narcotic" is: "A medicine which relieves pain and produces sleep, but which is poisonous doses produces stupor, coma, convulsions and death." The taste and smell of medicines containing opium are disguised, and sold under the names of "Drops," "Cordials," "Soothing Syrup," etc. You should not permit any medicine to be given to your children without you or your physician know of what it is composed. CASTORIA DOES NOT CONTAIN NARCOTICS, if it bears the signature of Chas. H. Fletcher.

Genuine Castoria always bears the signature of Chas. H. Fletcher.

I firmly believe few investments can be made that will return the per cent of profit the feeding of EGG-TONE to poultry will earn.

A MASTER REMEDY TO INCREASE EGG PRODUCTION

Price 25 Cents

A GREAT PREVENTATIVE OF DISEASE

NOT A FOOD—A MEDICINE. One hundred quart feeds made from each package. USE, TESTS AND TESTIMONIALS HAVE AFFIRMED ITS RESULTS.

If your merchant does not keep it send 25 cents in coin or stamps and package will be mailed you postpaid.

AGENTS WANTED EVERYWHERE

THE EGG-TONE COMPANY Marietta, Ohio

WHAT HE MIGHT HAVE DONE

Inquiry That Would at Least Have Shown That Husband Was Not Altogether Indifferent.

Information Not Just What Botanist Was Looking For, But the Boy Meant Well.

The famous botanist was pacing slowly along the country road, his eyes, as usual, roaming from side to side for new plants to study.

Suddenly an eager look spread across his features, and he leaned over the low fence inclosing a cottage garden. He had found a plant he did not know.

What could it be? If only he had a specimen of it to study!

At that moment a shock-headed lad strode along the road and stopped to gaze open-mouthed at him.

"I say!" called the botanist urgently. "See that plant there—that pale pink one in the corner? Do you know it?"

"Uh-hu!" said the country boy briefly.

"What's its name? Do you know what family it belongs to?"

The lad jerked a grubby thumb over his shoulder toward the little cottage as he spoke more briefly still.

"Highness!" —Utica Herald-Dispatch.